



Castello®

**Extra Creamy Danish Blue Cheese 1.9kg****GTIN**

90060466139105

**Material number**

51272 1x1.9 kg

**Production and conservation methods**

Conventional, Pasteurisation

**Description**

Castello Extra Creamy Danish Blue Cheese is a luxurious and velvety cheese that is sure to delight your taste buds. This exceptional cheese is known for its exceptionally smooth and creamy texture, making it incredibly indulgent. With its rich and buttery flavor, it offers a perfect balance of tanginess and creaminess. Crafted in Denmark using traditional methods, this cheese is aged to perfection, allowing its complex flavors to develop. Whether enjoyed on its own, spread on a cracker, or paired with fruits and nuts, Castello Extra Creamy Danish Blue Cheese is the epitome of elegance and decadence.

**Storage**

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

**Fat level**

60%

**Country of origin Dairy farm**

Denmark

Høgelund Dairy - DK M201 EC

**ARLA**  
**PRO.**  
PARTNERS  
AT HEART

**Ingredients**

Pasteurized milk, Salt, Bacterial culture, Microbial enzyme, P. roqueforti, Lipase, Calcium chloride.

**Allergens**

milk, Milk & Products Thereof

**Nutrition per 30 g**

<i>Kcal</i>	120 kcal
<i>kJ</i>	459.8 kJ
<i>Fat</i>	11 g
<i>Saturated fat</i>	7 g
<i>TransFat</i>	0.4 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	5 g
<i>Sodium</i>	380 mg
<i>Potassium</i>	20 mg
<i>Calcium</i>	125 mg
<i>Iron</i>	0 mg